

Grilled Wild Duck Breast

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

This skinless duck breast recipe is a simple way to cook small wild ducks. It is always a huge hit like having steak. Use the breasts and save the remaining meat for a stew or stock. If you only have 1 duck you can also cook the thighs this way.

Ingredients

- - ¼ cup Worcestershire sauce - 2 tablespoons olive oil - 2 tablespoons minced garlic - ½ teaspoon hot sauce - ¼ teaspoon black pepper - 4 skinned
- boned duck breast halves

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Stir together Worcestershire sauce
2. olive oil
3. garlic
4. hot sauce
5. and pepper in a large bowl. Add duck breasts; toss well to coat. Cover and marinate in the refrigerator
6. 30 minutes to overnight. Dotdash Meredith Food Studios Preheat the grill for medium-high heat. Remove duck from marinade and cook on the preheated grill to desired doneness
7. 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Discard marinade. Dotdash Meredith Food Studios Recipe Tip Cook time will depend on the size of the duck breast and the temperature of the grill.